

ABSTRACT

The purpose of this research was to determine the increase in value added jelly candy red betel leaf from various concentrations of red betel leaf extract and forming the type stabilizer.

The experimental design used a randomized block design (RBD). The design of the treatment to be performed in this research consisted of two factors: the concentration of red betel leaf (F), which consists three variables which were f1 (0,5%), f2 (1%), f3 (1,5 %) and type stabilizer (G), which consists three variables which were g1 (Gelatine), g2 (Agar), and g3 (Carragenan). This research obtained 27 experimental unit. The response in the research include organoleptic responses (hedonic test), chemical, and physical. organoleptic responses include taste, odor, color and texture. Chemical analysis were tannin content, moisture content, antioxidant and physical analysis was the hardness.

The result of this research showed that the significantly different of jelly candy are f1g1 treatment with concentration of red betel leaf (0,5%) and type of stabilizer (gelatine) based on the response panelist on organoleptic test; taste's scale are like; odor's scale are disliked; color's scale are liked; and texture's scale are liked; with high levels of tannin 7,21%, the water content 31,66%, antioxidant (DPPH) 38666.66 ppm, and hardness of 5,80 mm/10sec.

Keywords: red betel leaf, stabilizer, jelly candy.